

MAGNESOL®

MAGICLEAN®

Fryer Cleaner

MAGICLEAN® is a convenient non-foaming cleaner. MAGICLEAN® is powerful and cuts through grease and carbon deposits in fryers that can destroy frying oil and ruin fried food quality.

HOW TO USE MAGICLEAN FRYER CLEANER

- 1.) Shut off fryer, drain used oil, and fill with fresh hot water to the maximum fill line.
- 2.) Add Magiclean® Fryer Cleaner into the vat (see Dosage Chart below).
- 3.) **DO NOT TURN THE FRYER ON. DO NOT HARD BOIL.** Leave to soak 30 minutes. Longer or overnight for heavy build up.
- 4.) Use a brush to clean the inside of the fryer and heating elements.
- 5.) Use a non-scratch pad to remove any remaining dirt.
- 6.) Drain the Magiclean® solution from the fryer.
- 7.) Thoroughly rinse the fry vat with clean water.
- 8.) Drain and rinse again with clean water.
- 9.) Wipe to completely dry the fryer.
- 10.) Refill with fresh oil.

MAGICLEAN Usage Chart

| FRYER SIZE | liters | 0-23 | 23-46 | >46 |
|-------------|---------|------|--------|------|
| | wt./lbs | 0-50 | 50-100 | >100 |
| Grams | | 200 | 400 | 600 |
| No. of Cups | | 1 | 2 | 3 |

MAKES FRYERS SHINE

- CONVENIENT & EASY TO USE
- CUTS CARBON & GREASE DEPOSITS
- AVAILABLE IN CONVENIENT, EASY TO USE, ONE GALLON, WIDE-MOUTHED PLASTIC JARS

CONTACT US TODAY!
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DALLAS

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